

# nelson

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pszeniczny          | 0.6 kg (9.7%) | 85 %  | 4   |
| Grain | Monachijski         | 0.6 kg (9.7%) | 80 %  | 16  |
| Grain | Strzegom Pilzneński | 5 kg (80.6%)  | 80 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Nelson Sauvín | 25 g   | 65 min   | 11 %       |
| Boil                | Nelson Sauvín | 30 g   | 20 min   | 11 %       |
| Whirlpool           | Nelson Sauvín | 15 g   | 10 min   | 11 %       |
| Aroma (end of boil) | Nelson Sauvín | 10 g   | 15 min   | 11 %       |
| Dry Hop             | Nelson Sauvín | 20 g   | 5 day(s) | 11 %       |